

PEDRO LEMOS

GREATER AMBERJACK
turnipis * salsify

DUCK FOIE GRAS
pear * brioche

VIOLET SHRIMP
topinambur * moqueca

SQUID
amaranth * chanterelles fricassé

SEABASS
bivalves * celery

SQUAB
artichoke * smoked eggplant

PASSION FRUIT
sweet potato * ras el hanout

QUINCE
cheese * honey

MENU | €160 p.P

PAIRING | €100 p.P

CHEESE PLATTER | €18 p.P

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pear * brioche

SEABASS
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SQUAB
artichoke * smoked eggplant

PASSION FRUIT
sweet potato * ras el hanout

QUINCE
cheese * honey

MENU | €130 ^{p.P}

PAIRING | €80 ^{p.P}

CHEESE PLATTER | €18 ^{p.P}

PEDRO LEMOS

KOHLRABI

apple * dill

BEETROOT

buckwheat * macadamia nuts

CABBAGES

lentils * rutabaga

ARTICHOKE

beans * St. Jorge cheese

CELERY

mushrooms * radicchio

PASSION FRUIT

sweet potato * ras el hanout

QUINCE

cheese * honey

MENU | €120 ^{p.P}

PAIRING | €80 ^{p.P}

CHEESE PLATTER | €18 ^{p.P}